



## **BASIC BAR LAYOUT QUESTIONNAIRE**

### **GENERAL BAR DESIGN QUESTIONS**

1. What is the overall footprint of the area that the bar will be situated in?
2. Is this new construction or is this a remodel of an existing bar structure?
3. How many seats do you want at the bar?
4. How many bartenders will be servicing the bar?
5. Will cocktail waitresses be picking up orders at the bar?
6. Is the bar also servicing the restaurant area or will there be a separate service bar?
7. Is there a certain motif or design that the bar needs to follow in its shape or design?
8. Will there be live music in the club area?
9. What is the estimated capacity of people in the bar area?
10. What is the estimated capacity of people in the restaurant area serviced by the bar?
11. What is the most direct, largest opening to get equipment into the building and its size?

### **EQUIPMENT QUESTIONS**

1. Will glasses be washed at the bar or be brought back to the kitchen?
2. If glasses are washed at the bar do you require a bar sink or under counter glass washer?
3. Will there be a need for mug chillers?
4. Will beer be on tap or bottled or both?
5. Will beer be remote or direct draw?
6. Will there be a need to lock the alcohol when the bar is closed?
7. List the different glassware styles that will be used?
8. Is hanging stemware required at the waitress pickup stations?

### **DRINK SERVICE QUESTIONS**

1. Will ice cream be used in specialty drinks?
2. Will you be using a frozen drink machine?
3. Is wine being served?
4. Is bottle beer preferred to be ice cooled or refrigerated?
5. Will top shelf liquors be displayed separately from standard liquors?
6. Are coffee, tea, cappuccino or espresso being served by the bar?

Once a preliminary design has been submitted, then more detailed questions can be asked and answered to tailor the SupremeMetal bar design to your needs.